

DEGREE PROGRAM TITLE: RESTAURANT, HOTEL & FITNESS MANAGEMENT

**AFSC(S): 3M0X1, Services
8A200, Enlisted Aide**

PROGRAM GOAL: The goal of the **CCAF Restaurant, Hotel & Fitness Management Degree Program** is to prepare graduates for careers as hospitality and fitness professionals in a growing and ever evolving industry. The degree program fosters “a path to excellence” with a unique combination of culinary, fitness and hotel management skills. The program is designed to develop effective leaders of our most valued resource—our people—and cultivate managers of complex systems, processes, and technologies essential to the Air Force and our Nation.

LEARNING OUTCOMES: Upon completion of this program students will be able to:

1. Plan, manage and supervise food service operations and lodging activities.
2. Demonstrate the basic culinary skills needed to advance in the hospitality industry.
3. Plan, prepare, arrange and conduct social functions and activities such as receptions, parties, dinners, sporting events and tournaments.
4. Promote physical fitness participation demonstrating a thorough understanding of the “Fit-to Fight” program as it pertains to the Espirit de Corp of all armed forces members.
5. Demonstrate and promote wellness as a holistic approach to develop healthy lifestyles and enhance quality of life.
6. Skillfully apply the principles of organizational management, human resources management, and diversity leadership.
7. Meet the varied demands of the hospitality profession in both military and civilian environments.
8. Demonstrate professional and technical competence in preparation for leadership responsibilities within the hospitality industry.